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| **Potato and parsnip rosti with chive and dill sour cream**  Serves 24 - 30 tastes  Source – Cathryn Hulme | |
| **Ingredients**  4-5 large potatoes, peeled and coarsely grated (food processor) excess liquid squeezed out  1 - 2 Parsnips, grated  1 Onion thinly sliced  1 sprig rosemary, leaves removed from stalk  1 tablespoon melted butter  Salt and pepper  To fry  4 tablespoons of olive oil  2 tablespoons of butter  To serve  1/2 tub light sour cream  1 tablespoon chives, chopped  1 tablespoon dill, chopped  Salt and pepper to taste | **Equipment**  Food processor  Box grater  Knives  Chopping board  Measuring cups and spoons  2 large fry pans  Mixing bowls |
| **What to do:**   * Peel and slice onion finely, sauté in a little olive oil in a fry pan until soft * Add rosemary and cook for one minute * Remove from heat and put into a large mixing bowl * Add grated parsnip and melted butter, stir to combine * Quickly prepare potato (the longer the grated potato is exposed to air it will discolour) and add to the onion and kohlrabi mixture, stir to combine * Using 2 fry pans - add 2 tablespoons of olive oil and 1 tablespoon of butter to each pan * Once the butter is nice and frothy divide the potato mixture evenly between the pans. Make sure you have an even layer all over and push it (with a spatula) as flat as you can – Cook the rosti over a low heat until it is golden brown, flip over and cook the other side slowly until it is golden brown and the potato is cooked and soft in the middle * While the rosti is cooking, combine the sour cream and herbs, salt and pepper, spoon into serving bowls * Cut into wedges and serve with sour cream mixture on the side | |